



THE BARNSTORMER 2008 SYRAH

DESCRIPTION

After harvest the grapes were crushed to purpose built red fermentation tanks. Using selected yeast strains the ferment was allowed to reach 28°C and remained on skins for 14 days. The wine was matured using French oak and remained in oak for 7 months. Bottling was completed early to retain the vibrant fruit characters.

AROMA

A complex and rich aroma of spice, berryfruits and dark chocolate, with cedar notes.

PALATE

Medium bodied with flavours of dark red fruits, chocolate and savoury tones. French oak imparts spice and vanilla. Soft supple tannins and a lingering finish make this an excellent food wine.

CELLARING

The vibrant varietal characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded, complex wine.

FOOD

Great with pizza, pasta, lamb and Moroccan style dishes.

ANALYSIS AT BOTTLING

Alcohol.....13%

pH3.68

Titrateable Acid6.10 g/l

RS.....3.5 g/l

Harvest Dates: 4 and 14 April 2008

Brix at harvest: 21.5 – 24.6

Bottling Date: 6.August 2008

Variety: 100% Syrah